

# **INSTRUCTIONS FOR USE**

## **INSTALLATION**

## **ELECTRICAL CONNECTION**

## **CONNECTING TO THE GAS SUPPLY**

## **REFERENCE TO LOCAL REGULATIONS**

## **BEFORE USING THE OVEN**

## **SAFEGUARDING THE ENVIRONMENT**

## **PRECAUTIONS AND GENERAL RECOMMENDATIONS**

## **OVEN ACCESSORIES**

## **COOKING TABLE**

## **CLEANING THE OVEN AND ACCESSORIES**

## **TROUBLESHOOTING GUIDE**

## **AFTER SALES SERVICE**

## **DECLARATION OF CONFORMITY CE**

# INSTALLATION

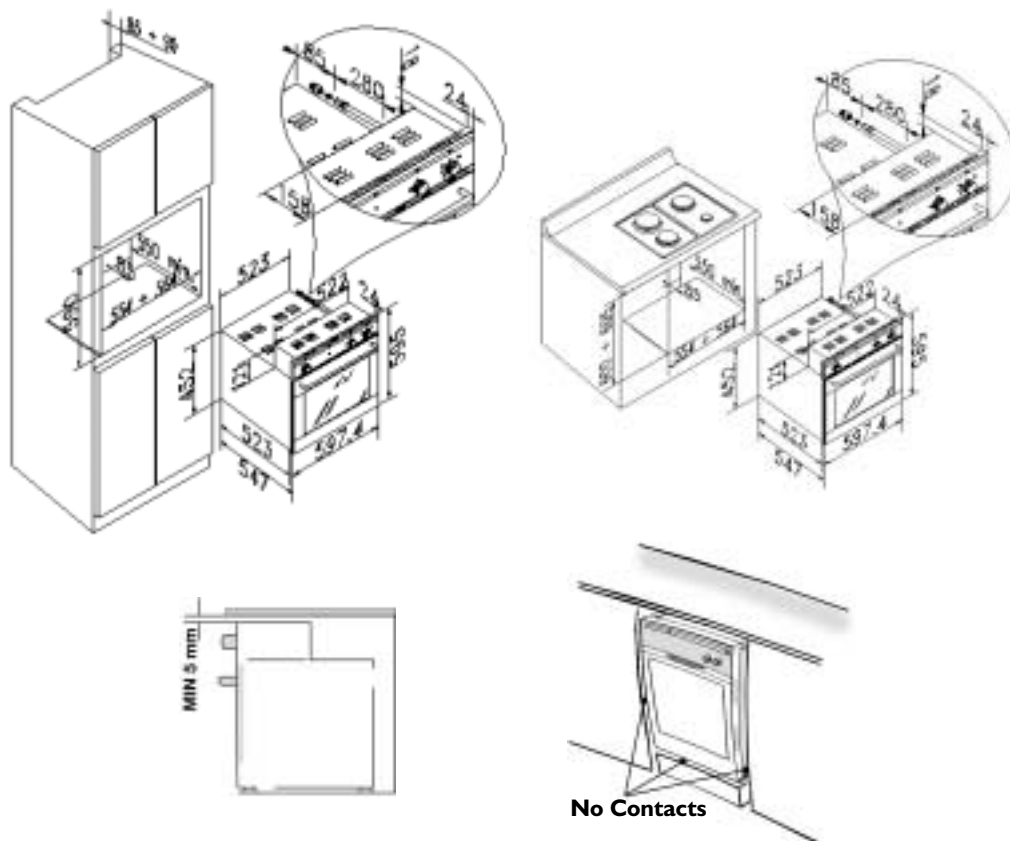
## Technical information for the installer

- It is important that all installation procedures be performed by a qualified technician.
- After unpacking the oven to connect it, rest it on its base without damaging it.
- Do not lift the oven by the door handle, but hold it at the sides.
- Do not lift the oven by the gas connection.
- Make sure that the appliance has not been damaged during transport.
- Oven dimensions and kitchen unit dimensions are shown in the opposite figure.
- Kitchen units in contact with the oven must be heat resistant (min. 100° C).
- House the oven in the unit cavity, lifting it at the sides and making sure that the supply cable is not trapped.
- For correct ventilation, follow the ventilation opening directions shown in the figure (at least 500 x 80 mm and 500 min x 50 mm inside the cabinet).
- Secure the oven to the kitchen unit with the screws.
- The oven can also be fitted under a cook top that we manufacture.

**NOTE:** To allow for proper ventilation, we recommend that you leave an opening of at least 500 x 80 mm or an equivalent area in the lower section of the housing.

Also provide for at least 5 mm clearance between the top of the oven and the lower edge of the worktop: This gap must never be closed by strips or unit reinforcing pieces.

When the oven is installed, make sure that the sides do not touch the front edges of the unit or the adjacent drawers and doors.



## INSTALLATION

### Installation location

In order for the gas unit to function properly it is essential that the air necessary for burning the gas flows into the area naturally (see the Product Description Sheet).

The installer must follow the safety rules for the country of installation. The flow of air into the area must come directly through openings made in the exterior walls.

These openings must have a free passage section of at least 100 cm<sup>2</sup> (one or more openings may be made).

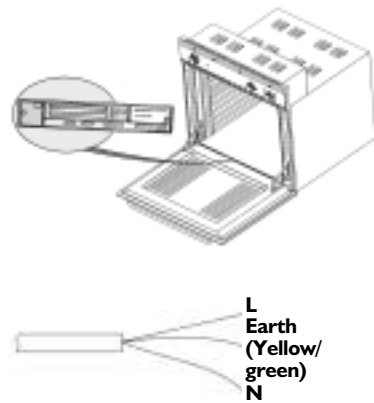
Products of combustion must be exhausted through a hood connected to a fume flue or directly outside.

In the event that it is not possible to install the hood, it is necessary to use an electric ventilation fan installed in the outside wall or window of the area so long as there is an opening for air to enter the area in conformity with current law.

This electric ventilation fan must have a flow capacity sufficient to guarantee that 3 to 5 times the volume of air in the room is exchanged every hour.

## ELECTRICAL CONNECTION

- **Attention: Do not connect to the power supply before you have finished connecting the oven and cooktop.**
- **Make sure that installation and hook-up are performed by a qualified technician in accordance with the manufacturer's instructions and in compliance with local regulations.**
- **The installer is responsible for the correct electrical connection and for observance of the safety rules.**
- **The oven must be connected to the electricity supply by means of an all-pole disconnect switch with minimum contact gap of 3 mm.**
- **The appliance must be earthed by law.**
- **Do not use multiple sockets or extensions.**
- **After the oven has been installed, the electrical components must be inaccessible.**
- **Make sure that the voltage stated on the appliance rating plate is the same as the voltage in your home. The rating plate is on the lower front edge of the oven (visible with the door open).**
- **If the power supply cable needs replacing, make sure that it is replaced with a cable similar to the one provided by the Manufacturer (H05 RR-F type) and that installation is performed by the Service Centre or a Qualified Technician.**



## CONNECTING TO THE GAS SUPPLY

- The gas supply system must conform to current local law (see chapter, "References to National Regulations").
- The type of gas for which the oven has been adjusted is shown on the rating plate on the lower edge of the oven front (visible with door open) and on the packing.
- Before making the connection, adjust the oven to the type of gas in the home.
- The connection between the gas connection and the pipe must be made in one of the following ways:
  - 1) using a connector without a sealing ring (the oven's connector is conical: ISO R 7)
  - 2) interposing the metal sealing ring provided (see drawing).

**Attention:** When finished check that there are no gas leaks. Use soap and water, or other liquid suitable for the purpose, to check for gas leaks. Do not use a flame to search for gas leaks.

**Warning:** The use of flexible rubber tubing attached to the outlet connector is prohibited because it cannot be inspected.

### Adapting to the gas in use

It is possible to use other types of gas by adapting the burner adjustment as follows:

1. Make sure that the oven is not connected to the electric power supply.
2. Open the oven door completely.
3. Completely remove the oven bottom as shown.
4. Remove the burner by unscrewing screw "A" (see figure).
5. Unscrew the injector "B" and replace it following the instructions shown on the "Product Description Sheet" supplied separately.
6. Reassemble the burner in the oven.

### Adjusting the flame

To adjust the flame, proceed as follows:

- Loosen screw "C" and rotate ring "D" to position "N" for methane or natural gas and to position "GPL" for cylinder gas, making the movable pointer on the ring line up with the fixed pointer on the burner. This will provide a regular flame.

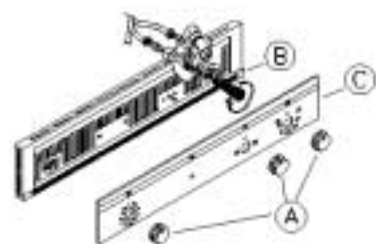
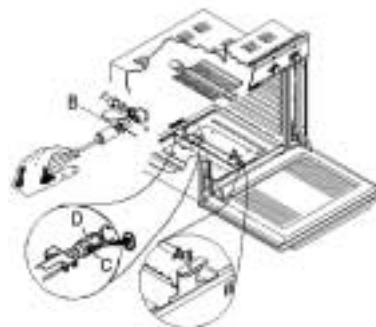
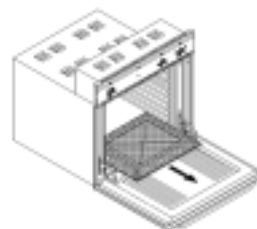
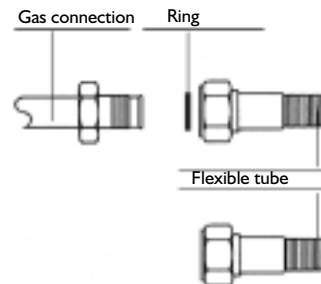
### Adjusting the minimum

The oven thermostat is equipped with a by-pass for the minimum. When the type of gas is changed, this adjustment must be adapted as follows:

- Remove control knob "A".
- Remove grill "B" (see chapter "Cleaning the oven and Accessories").
- Remove the two screws used to fix the control panel "C".
- Remove the oven bottom.
- Light the oven and let it burn at the maximum temperature for at least 15 to 20 minutes.
- Return the pointer of the thermostat knob to "MIN" and adjust the by-pass to the minimum so that you achieve a reduced by stable flame. Perform this operation with the oven door closed.
- Use a flat-head screwdriver on the by-pass screw. It is sufficient to loosen the screw several turns to adjust the minimum when changing from liquid gas to methane.

**Important:** after adjusting the burner, check that the minimum flame is maintained, testing it by repeatedly opening and closing the oven door. If the flame goes out, adapt the by-pass adjustment.

**Complete the operations (replacing the injector, adjusting the air and minimum), turn off the oven and apply the new data plate (showing the type of gas being used) replacing the previous one and apply seals using sealing wax or similar.**



## REFERENCE TO LOCAL REGULATIONS

### Connecting to the gas supply


The appliance must be connected to the gas supply by a qualified technician and in compliance with local regulations.

## BEFORE USING THE OVEN

- These instructions are only valid for the destination countries whose identification symbols are shown on the back cover of the appliance's instruction booklet.
- To make the most of your new oven, read the users instructions carefully and keep them on hand for consultation in the future.
- Remove the cardboard protection and the protective plastic film.
- Remove the accessories from the oven and heat it at the maximum temperature setting for about 30 minutes to eliminate the smell of protective grease and insulating materials. Keep the window open during this operation.

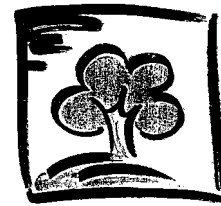
## SAFEGUARDING THE ENVIRONMENT


### 1. Packing

- The packaging material can be 100% recycled, as confirmed by the recycling symbol .

### 2. Electrical appliances


- This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

## PRECAUTIONS AND GENERAL RECOMMENDATIONS

- Before any maintenance on the appliances disconnect them from the electrical power supply.
- The oven must be repaired or adjusted exclusively by a qualified technician.
- Make sure that the electrical wires of other electrical appliances near the cooktop or the oven do not come into contact with hot parts and do not become entrapped in the oven door.
- Keep children away from the oven when it is in use and when it has just been switched off.
- Use oven gloves to remove pans and accessories, when the oven is hot.
- **Do not cover the bottom of the oven with aluminium foil.**
- Do not place inflammable material in the oven. There is a risk of fire if the oven is inadvertently switched on.
- After using the oven, make sure that the pointer on the knob is on the closed position  and close the main gas supply tap or cylinder tap.
- Do not place flammable material in the oven cavity.
- Your oven is equipped with a fan designed to cool internal parts of the cabinet and the oven components. The fan creates a gentle flow of air which exits from the steam vent located below the control panel. The cooling system starts working approximately 10-20 minutes after the oven is switched on and stops 10 - 30 minutes after it is switched off (depending on oven temperatures). In the event of malfunction of the cooling fan, do not use the oven. Contact After-sales Service.
- It is possible for the inside of the glass in the oven door to cloud up during cooking.
- Do not rest heavy weights on the door because these could damage the oven cavity and the hinges.
- Do not obstruct cooling openings or slots or the fume exhaust.
- If turning the oven burner knob becomes difficult, contact the After Sales Service for replacement.

## OVEN ACCESSORIES

- **Accessories supplied depend on the model**  
(see the “Product Description Sheet” supplied separately).

### Drip tray

The drip tray is designed to collect fat and food particles when it is positioned under the grid or as a plate, such as when cooking meat, chicken and fish with or without vegetables. Pour water in the drip tray to cover the bottom to reduce smoke and fat spatters.

### Bar rack

To be used for cooking food or as a support for pots, cake pans and other types of cooking receptacles. It can be placed on any of the runners in the oven.

### Catalytic panels (if provided)

The catalytic panels have a microporous coating that absorbs fat spatters. We recommend an automatic cleaning cycle after cooking particular fatty food.

1. To clean the oven heat it to 200° C when empty and leave it switched on for about an hour.
2. At the end of the cycle and when the oven is cool, use a moist sponge to remove food residues if necessary.  
Do not use detergent or cleaners - risk of damaging the catalytic enamel coating.

It is possible to purchase catalytic panels separately from After Sales Service by specifying code 2000000. To install them:

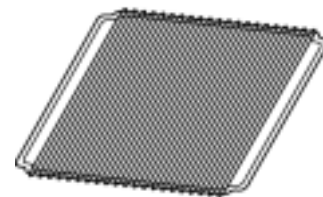
1. Remove the side grills.
2. Rest the panels against the side of the oven.
3. Reposition the grills and accessories.

### Turnspit

Use the spit as indicated in the relevant chapter in the “Product Description Sheet” supplied separately.

### Deflector

Use to protect the control panel knobs when grilling with the oven door open.



## COOKING TABLE

Oven functions depend on the model: refer to the separate **Product Description Sheet**.

Type of dish	Temp. °C	Runners (from the bottom)	Cooking time in minutes
<b>Battercakes baked in a cake pan</b>			<b>Recommended Yours</b>
Panettone or focaccia	175	2	55-65
Real focaccia	175	3	60-70
Sublime cake	175	3	60-70
<b>Short pastry cakes baked in a cake pan</b>			
Pie crust	200	3	8-10
Pie crust with ricotta cheese	200	3	25-35
Pie crust with fruit	200	3	25-35
<b>Yeast cakes baked in a cake pan</b>			
Pie crust	180	3	30-45
White bread 1 kg of flour	200	3	25-35
<b>Small sweets</b>			
Short pastries	200	3	10-15
Cream puff pastries	200	2	35-45
Biscuit pastries	200	3	15-20
<b>Lasagna</b>	225	2	40-50
<b>Meat</b>			
Long-cooking roasts (e.g. roast veal)	200	2	120-150
Short-cooking roasts (e.g. roast beef)	200	2	60-90
Meat loaf	200	2	30-40
<b>Poultry</b>			
Duck 1-1/2 kg	200	2	120-180
Goose 3 kg	200	2	150-210
Roast chicken	200	2	60-90
Turkey 5 kg	175	2	240 approx
<b>Wild game</b>			
Hare	200	2	60-90
Roe buck thigh	200	2	90-150

Deer thigh	175	2	90-180
<b>Vegetables</b>			
Baked potatoes	220	2	30-40
Cooked vegetable mould	200	2	40-50
<b>Fish</b>			
Trout	200	2	40-50
Grey mullets	200	2	40-50
<b>pizza</b>	240	3	10-20
<b>Grill</b>			
Pork chops		4	8-12
Sausages		4	10-12
Grilled chicken		2	25-35
Veal roast on the spit 0.6 kg			50-60
Chicken on the spit			60-70

N.B.:

- Pre-heat the oven to the required cooking temperature before putting food inside.
- When using the "Grill" function, we recommend turning the food being grilled.
- The figures shown are approximate because the type of cooking and/or the time will depend on the quantity of food and individual taste.

## CLEANING THE OVEN AND ACCESSORIES

- When you finish cooking, wait for the oven to cool and then clean it to prevent the build-up of baked-on residues.
- If the dirt is tough, use a specific oven cleaning product following the instructions on the packaging.
- Clean the outside with a sponge dampened with lukewarm water.
- **Do not use abrasives, metal pads, steam cleaners or flammable products.**
- Clean the oven door glass with a liquid detergent.
- Wash the accessories in the dishwasher or by hand using an oven cleaning product.

To facilitate cleaning, it is possible to remove the exhaust grill from its housing, as follows (see figure):

1. Open the oven door.
2. Loosen the screws at the bottom of the grill and remove it.
3. To remount the grill, refit it and tighten the screws at the bottom.

### How to remove the oven door

Follow the instructions described below with utmost care.

The hinges "A" are provided with two movable hook-bolts "B" that hook onto sector "C" of the hinges, when they door is completely open, they lock it.

- Lift the door upwards and remove towards the outside, grasping the sides of the door close to the hinges.

To remount the door:

- Insert the hinges into their grooves.
- Before closing the door, remove the two movable hook-bolts "B" that were used to hook the two hinges.

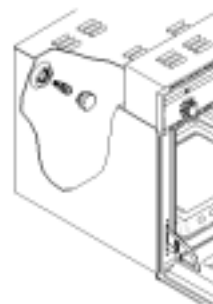
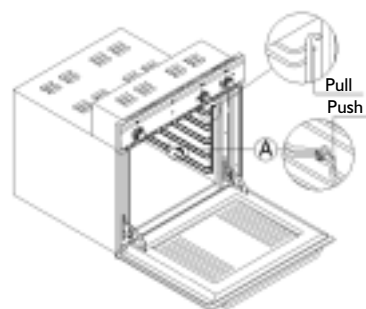
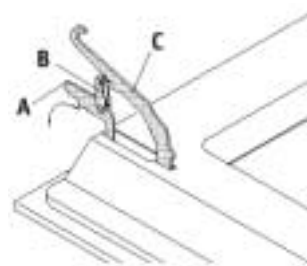
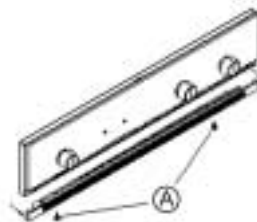
### Cleaning the side grills

To remove the side guides and facilitate cleaning the inside of the oven, push down lightly on detail "A" as shown.

### Changing the oven lamp

1. Disconnect the oven from electrical supply.
2. Unscrew the lamp cover.
3. Change the lamp (see. N.B.).
4. Refit the lamp cover.
5. Reconnect the electrical supply.

**N.B.:** Use exclusively 25 W 230 V lamps, type E-14, T300° C, available from After-Sales Service.



## TROUBLESHOOTING GUIDE

### The burner does not light

- Is the gas supply tap open?
- Is there an interruption in the supply of gas?
- Is the cylinder empty?
- Are the burner openings obstructed?

### The burner does not remain lit:

- Light it again with the knob turned to the symbol representing the maximum temperature.

### Electric ignition is not working:

- Is there a power failure?

## AFTER SALES SERVICE

### Before contacting After Sales Service:

1. Try to solve the problem (see "Troubleshooting Guide").
2. Turn off the appliance and restart it to see if the fault is repeated.

**If after the above checks the fault still occurs, get in touch with the nearest After Sales Service.**

### Please give:

- a short description of the fault,
- the exact type and model,
- the service number (number after the word "SERVICE" on the rating plate) located on the lower front edge of the oven (visible when the oven door is open). The service number is also indicated on the guarantee booklet,
- your complete address and phone number.

Repairs made under the guarantee always require the intervention of the **Manufacturer's authorised service centres**, as shown in the guarantee conditions.

In the event you need an intervention by **technicians not belonging to a manufacturer-authorised service centre**, make sure you are given a receipt showing the work performed and make sure that the replacement parts used were **manufacturer's original parts**.

**Following these simple rules will guarantee the product's quality and safety.**



## DECLARATION OF CONFORMITY CE

- This oven is intended to come into contact with food products and conforms with European Directive 89/109/EEC.
- This oven has only been designed for use as a cooking device. Any other use (such as heating rooms) is to be considered improper and, as a consequence, dangerous.
- This oven (Class 3) has been designed, built and sold in compliance with:
  - the safety requirements of "Gas" Directive 90/396/CEE;
  - the safety requirements of "Low Voltage" Directive 73/23/EEC;
  - The protection requirements of EMC Directive 89/336/EEC.
  - The requirement of Directive 93/68/EEC